

H. Pluvialis is a

# Extraction of astaxanthin from *Haematococcus pluvialis* with hydrophobic deep eutectic solvents



Natural astaxanthin is the most powerful carotenoid antioxidant and H. Pluvialis is one of its major producer

due to the accumulation of a ketocarotenoid called ASTAXANTHIN (1-5% in dry biomass)

### HYDROPHOBIC DEEP EUTECTIC SOLVENTS

Mixture of two or more substances, liquid at room temperature, immiscible with water

Entropy of mixing, van der Waals interactions, and hydrogen bonding plays a role in the formation of DESs.

They are non-volatile: cannot be separated from the compound they solubilize

### KINETICS OF EXTRACTION and QUANTITATIVE ANALYSIS OF THE EXTRACTS Extraction from *H. pluvialis* culture → MAO → TAO → GAO → Oleic acid → Geraniol 20% -MAO - TAO - GAO - Oleic acid - Geraniol Time (h) Time (h) Compatibility for a "milking-mode" extraction 100% → MAO → TAO → GAO → Oleic acid → Geraniol 80% 60% 40% 20% 0%

Extraction from freeze-dried *H. pluvialis* biomass



The hydrophobic DES and the respective liquid components (oleic acid and geraniol) were applied to both freeze-dried biomass and H. pluvialis cultures exploiting their high affinity for hydrophobic molecules such as astaxanthin and their extraction abilities were evaluated

It should be noted that the liquid-liquid extraction from the algal culture exploits the water immiscibility of these solvents to remove the need of harvesting and drying the microalgal culture, known to have a large impact on the overall energy consumption and economics of the extraction process

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Astaxanthin is mainly found in **mono or diesterified** form with **\O** various types of **fatty acids** (C18:3, C18:2, C18:1 and C16:0) Natural astaxanthin is accumulated in lipid vesicles composed by triacylglycerols, whose chemical profile is similar to that of astaxanthin esters and can be responsible for up to 40% of the biomass weight In addition to the **all**-The presence of the H. pluvialis synthesises a trans compound, the conjugate system of mixture of secondary 9- and 13-cis isomers delocalized  $\pi$  electrons is carotenoids:

astaxanthin,  $\beta$ -carotene,

cantaxanthin and lutein

were found to be the most common configurations in the algal extract

closely linked to astaxanthin chemical-physical properties: it can **absorb light** and has considerable **antioxidant** activity by eliminating free radicals and inhibiting oxygen radical species

New generation of solvents. Presented in the literature for the first time in 2015

DES (m

Menthol :

Thymol :

Geraniol :

Hydrophobic DES were prepared based on oleic acid mixed with different components (menthol, thymol, and geraniol). It's important to underline that these are natural and edible substances because when a bioactive compound is extracted with a solvent inseparable from it, the solvent itself should be safe and sinergic (or neutral) for the bioactive compound



The algal vitality was analysed measuring the residual **photosynthetic efficiency** after the extraction at specific time frames to verify the algal-compatibility of these hydrophobic solvents with the aim of maintaining *H. pluvialis* cells alive and reusable for a continuous production of astaxanthin, developing a "milking-mode" extraction The results clearly demonstrated that preserving the viability of algal cells after the contact with solvents is even more challenging than the extraction process. The algal cell mortality could be related to the toxicity towards algae of each terpene

Alma Mater Studiorum – Università di Bologna – Campus di Ravenna

IL PRESENTE MATERIALE È RISERVATO AL PERSONALE DELL'UNIVERSITÀ DI BOLOGNA E NON PUÒ ESSERE UTILIZZATO AI TERMINI DI LEGGE DA ALTRE PERSONE O PER FINI NON ISTITUZIONALI

Time (h)



nolar ratio)	Acronym
: oleic acid (2:1)	MAO
oleic acid (3:1)	TAO
oleic acid (13:1)	GAO

Astaxanthin stability upon UV aging



Analysis HPLC-UV/Vis,  $\lambda$ = 470

HPLC-analysis showed no significant difference in the carotenoids profile obtained with the three DES. As expected astaxanthin monoester is the main form of astaxanthin biosynthesized by *H. pluvialis* (ratio mono-diesters 3.5:1)



An astaxanthin monoester enriched fraction was isolated through flash chromatography. HPLC-MS characterization allowed to determine the fatty acid composition of the monoesters, mainly composed by C18 unsaturated compounds

Because of its well-known instability, astaxanthin tends to easily degrade due to heat, oxygen and light exposure. The potential of DES to stabilize astaxanthin in the extracts was therefore evaluated under controlled "aging" conditions (light and time). All samples with the exception of TAO extract, showed complete degradation of astaxanthin at the end of the study. This result demonstrates the superior potential of TAO to enhance the stability of astaxanthin, it can therefore be considered a **THEDES**, therapeutic DES.





### AGING TEST OF THE EXTRACTS

Bioresour. Technol., 2019, 288, 121606; ACS Sustainable Chem. Eng. 2020, 8, 10591–10612; ACS Sustain. Chem. Eng., 2020, 8, 2246–2259; Anal Bioanal Chem (2009) 395:1613–1622; ACS Sustainable Chem. Eng. 2018 6 (8), 10355-10363